

To Start

SOUP OF THE DAY €8.50 • Served with Crusty Rolls (1,3,7)

DONEGAL SEAFOOD CHOWDER €10 • Served with Homemade Wheaten Bread (1,2,4,7,14)

DEEP FRIED BRIE SALAD €12 • Mixed Leaves, Sundried Tomatoes, Croutons, Toasted Nuts, Berries & Honey (1,3,7,9)

PANKO CRUMBED HONEY & CHILLI PRAWN SKEWERS €12 • Pesto Couscous, Fresh Rocket (1,4,7,9)

GOATS CHEESE TARTLET €11 • Caramelised Red Onion, Beetroot Glaze, Graze Granola (1,3,7)

THAI CHICKEN STRIPS €11 • Mixed Leaf Salad, Mint Yogurt (1,3,7)

CHICKEN & BACON CAESAR SALAD €10.50 • Cos Lettuce, Garlic Croutons, Bacon, Parmesan, House Dressing (1,3,7,10)

Mains

GRILLED 100Z SIRLOIN STEAK €36 • Portobello Mushroom, Tomato, Garlic Butter, Tobacco Onions (1,3,7)

VILLA ROSE 50/50 €33 • Dry Aged Duo of 6oz Sirloin Steak with 6oz Succulent Chicken on a bed of Champ Potato, Topped with Tobacco Onion and Pepper Sauce (1,7)

PAN FRIED SUPREME OF CHICKEN €22 • Garlic & Cream Cheese Stuffing, with Char grilled Veg, Tender Stem Broccoli and Spiced Tomato Sauce (7)

BAKED FILLET OF HAKE €22 • Served on a bed of Chorizo & Baby Tomato, Drizzled with a Lemon and Herb Butter Sauce (1,3,7)

CHARRED DUCK BREAST €33 • Braised Red Cabbage, Tender Stem Broccoli and Red Wine Sauce (1,3,7)

CAJUN CHICKEN €22.50 • Char grilled Vegetables, Tomato Salsa Dressing, Tobacco Onions (1,7)

BLACKENED SALMON SALAD €23 • House Salad of Mixed Leaves, Sun-dried Tomatoes, Garlic Croutons, Blue Cheese, Pears, Walnuts, Honey Mustard Sauce (1,4,7)

STIR FRY NOODLE BOWL €18.95 • Stir Fried Vegetables, Melted Cheese, Naan Bread (1,3,7)

Sides - €5

Homemade Chips
Creamed Potatoes
Tossed Salad
Sauté Onions
Sauté Mushroom
Vegetables Champ
Garlic Potatoes
Baby-Boiled Potatoes
Sauté Onion & Mushroom Mix

Dessert

Our homemade dessert selection changes regularly. Please ask your server for this week's dessert menu.